

AOC Muscadet Sèvre et Maine sur Lie « Le Per son Pain »



« Le Per son Pain » is our best-seller.

In the past, farmers used to work hard on the poor soil of the plot named « Le Perd son Pain », but harvested very little : they were “losing their bread”. Nowadays, the vine is flourishing thanks to deep rooting.

This pebbly gneiss soil suits the Melon B. grape variety, which is first mechanically harvested.

The robe is light and brilliant yellow.

Winemaking “on lees” reveals harmonious fresh fruit aromas and crisp minerality.

“Le Per son Pain” is naturally fruity, elegant and delicately iodized.

75 cl bottle
Case of 6 or 12 bottles

Wine area: Val de Loire
Type of wine: dry white wine
Grape Variety: 100 % Melon B.
Winemaking: on lees for at least 8 months
Alc. Vol.: 12 %